

2011 Adelsheim Syrah



THE PLACE

Calkins Lane is a 40-acre Adelsheim estate vineyard which adjoins our winery and tasting room at the foot of the Chehalem Mountains. It sits just inside the boundary of the Chehalem Mountains American Viticultural Area. The road after which this single vineyard wine is named honors a family that settled in the area in the 1890's and lived here into the 1960's.

This vineyard, on sedimentary soils, is our lowest elevation, warmest and earliest site.

THE WINE

This Northern Rhône-style wine opens to reveal aromas of blackberry, blueberry and red currant, along with the subtle hint of black pepper, and roasted meat. In the mouth, you'll find a wonderful berry sweetness, and rich, luscious tannins. Pair this wine, rich in flavor and texture, with a pepper-crusted filet mignon.



ADELSHEIM

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Syrah is one of the principal varieties grown up and down France's Rhone Valley. However, it is in the northern part of that valley where the variety really comes into its own as a pure varietal wine from such vineyards as Côte Rôtie and Hermitage. These great Syrah vineyards lie just north of the 45th parallel, like the vineyards in the north Willamette Valley. While we don't put too much stock, from a wine standpoint, in being on the same latitude, it did lead us to wonder how Syrah from our vineyards would taste. In 2003, we planted half an acre of one of the earliest-ripening clones of Syrah from France on our warmest site, the vineyard next to our winery at Calkins Lane.

A cool spring caused bud break to occur 22 days later than average on May 8th. However, perfect warm weather during bloom (which occurred on July 7th) allowed for an amazing fruit set. Large cluster sizes warranted heavy cluster thinning, leaving a low amount of clusters - at times below one cluster per shoot on average - to ripen. Berry ripening progressed throughout the cooler summer until veraison occurred on September 13th (20 days behind). The first part of September brought excellent warm and dry weather with highs in the 80's and 90's. October began with cool temperatures, highs in the 60's, and high rainfall. One week prior to harvest the weather took a turn for the better providing near perfect conditions for the rest of harvest. The cool season and long hang time allowed the grapes to develop slowly, increasing complexity and flavor profiles. Grapes for this Syrah were harvested on November 20.

Gentle destemming was followed by a four to six day cold soak for flavor and color extraction, and commercial yeast fermentation in an open-top fermenter that was punched down two to three times per day. After pressing, the wine was transferred into traditional small French oak barrels (33% new), where it was aged for approximately 15 months. The wine was bottled on May 2, 2013.



Vineyard

Appellation: Chehalem Mountains
Elevation: 250-320 feet above sea level
Soils: Marine sediment

Wine

Alcohol: 13.0%
pH: 3.27
Production: 286 cases